



Tom Barrett  
Mayor

Bevan K. Baker, FACHE  
Commissioner of Health

Sandra J. Rotar  
Health Operations Administrator

**Health Department**

[www.milwaukee.gov/health](http://www.milwaukee.gov/health)

Frank P. Zeidler Municipal Building, 841 North Broadway, 3rd Floor, Milwaukee, WI 53202-3653 phone (414) 286-3521 fax (414) 286-5990

## Routine Food

Jalisco Charcoal Grille II, LLC.

**2/16/2016**

Jalisco Charcoal Grille II

6818 W Brown Deer

Milwaukee, WI

The following list of violations of the Wisconsin Administrative Code as adopted by reference in the Milwaukee Code of Ordinances Chapter 68, and/or other City ordinance(s) must be corrected as soon as possible but not later than the date specified. A re-inspection fee may be assessed if the violation is not corrected by that date. An inspection fee may be charged for any repeat violations.

### CDC Risk Code Factor Violation(s)

Code Number	Description of Violation	Correct By
Improper Hold		
3-501.17	Pan of Frijoles was date marked 1/24. Ready-to-eat potentially hazardous food held for more than 24 hours must clearly marked to indicate the day by which the food is to be consumed on the premise, sold, or discarded. COS	2/16/2016
Other CDC Factors		
7-102.11	Spray bottle was found to have no identifying label. Working containers of chemicals or toxic materials taken from bulk containers must be clearly and individually identified with the common name of the contents.	2/16/2016
CDC Risk Violation(s):	2	

### Good Retail Practice Violations(s)

Code Number	Description of Violation	Correct By
4-501.116	A) Sanitizer concentration in warewash sink was < 100ppm. B) Sanitizer concentration in buckets was > 200ppm. Use a test kit to ensure chlorine sanitizer is at 100ppm.	2/16/2016
4-901.11	Dixie cup was being used as scoop in the salt bucket. Single service, single use articles and cleaned and sanitized utensils shall be HANDLED, displayed, and dispensed so that contamination of food and lip contact surfaces is prevented. Replace dixie cup with a scoop that is handled.	2/16/2016



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5-202.12

Handwashing Sink Installation.

3/1/2016

Handsinks in the restrooms did not reach adequate temperatures, a temperature of only 75F was recorded.

A HANDWASHING SINK shall be equipped to provide water at a temperature of at least 29°C (85°F) and no more than 43.3°C (110°F) through a mixing valve or combination faucet.

6-501.16 Drying Mops.

Mop was stored in the bucket with stagnant water.

After use, mops shall be placed in a position that allows them to air-dry without soiling walls, equipment, or supplies. COS

**Good Practice Violation(s):** 3

**Total Violations:** 5

**Notes:**

Reorganize cabinets so that like items are together (food with food, single use with single use) and toxic materials are on the lowest shelf.

On 2/16/2016, I served these orders upon Jalisco Charcoal Grille II, LLC. by leaving this report with

Inspector Signature (Inspector ID:114)

Operator Signature